

**Flathead City-County Health
Department : Environmental
Health Services for September
2022**

	22-Oct	Sep-22	12 Month Running Average	12 Month Running Total	AUG-22	July-22	June-22	May-22	Apr-22	Mar-22	Feb- 22	Jan-22	Dec-21	Nov-21	Oct-21
Food and Consumer Safety															
Food Service Inspections	128	132	94.3	1131	131	133	152	128	142	141	128	77	107	144	132
Trailer Courts/R V Parks	1	1	1.6	19	45	20	36	17	0	0	0	0	1	0	0
Motels/Public Accomodations	22	32	28.7	344	36	44	78	61	45	51	38	30	22	27	38
Pools/Spas	18	18	11.5	138	22	27	15	15	18	15	12	16	12	6	26
Daycares/Group Homes	2	3	1.0	12	11	2	3	1	0	1	1	2	1	2	1
Plan Review	32	31	33.8	406	35	41	60	72	62	57	53	37	28	36	30
School Faciltiy Inspections	0	0	0.9	11	0	0	0	0	0	11	0	0	0	0	0
Misc FCSS Complaints	0	3	1.0	12	2	0	0	1	0	1	3	1	1	1	1

Septic System Activity

Applications received	52	64	56.9	683	92	62	61	90	110	102	85	53	51	51	77
Permit Issued (sold)	75	80	43.9	527	90	83	83	79	79	55	29	25	44	59	77
Site Evaluations - OS	26	27	29.8	357	37	51	43	41	54	52	40	28	36	31	48
Site Reviews- SR	24	37	23.0	276	44	36	39	41	41	36	22	23	19	23	34
Septic Systems Inspected- Final	83	62	33.4	401	63	75	74	59	49	15	10	15	40	71	80

Subdivision Activity

Applications Received Contract	15	16	15.6	187	19	23	15	16	21	17	32	20	36	12	17
Applications Received N/C	0	0	2.2	26	0	1	0	0	1	2	8	2	4	1	8
Applications Reviewed (FC)	1	0	1.4	17	1	0	2	1	2	2	0	6	2	4	0
All lots approved (DEQ & FC)	26	44	21.0	252	24	78	28	35	34	19	34	17	13	34	22
Site visits completed	3	9	11.4	137	13	27	13	15	24	45	0	5	11	10	18

Flathead City-County Environmental Health Services

Monthly Food Purveyors Inspection Report

127 Inspections October-22							
Establishment	Facility	City	License	Date	Purpose	Grade	Inspector
Florence Coffee Co-Bigfork	Food Service	Bigfork	FS313603 - 1	3-Oct-2022	Routine	A+	Jesse M Green
Lake View Care Center	Food Service	Bigfork	FL315858 - 1	3-Oct-2022	Routine	N/A	Jesse M Green
Mavericks Casino	Food Service	Lakeside	FS308553 - 1	3-Oct-2022	Routine	A-	Jossolyn Becker
Sudden Rush Espresso	Food Service	Somers	FS304356 - 1	3-Oct-2022	Routine	A+	Jossolyn Becker
Mavericks Casino	Bar (Both)	Lakeside	FS308553 - 2	3-Oct-2022	Routine	A+	Jossolyn Becker
Lakeside Elementary School	Food Service	Lakeside	FS16009 - 1	3-Oct-2022	Routine	A+	Jossolyn Becker
Packer's Roost	Bar	Coram	FS40563 - 2	3-Oct-2022	Routine	A-	Darin Woeppel
Packer's Roost	Food Service	Coram	FS40563 - 1	3-Oct-2022	Routine	A	Darin Woeppel
Dew Drop Inn	Tavern	Coram	FL313606 - 2	3-Oct-2022	Routine	A+	Darin Woeppel
Craggy Range Bar & Grill LLC	Food Service	Whitefish	FL44195 - 1	3-Oct-2022	Follow-Up	B	Danielle Peirce
Kalispell School Central Kitchen	Catering	Kalispell	FL307002 - 10	4-Oct-2022	Routine	A+	Darin Woeppel
East Evergreen School	Food Service	Kalispell	FL44612 - 1	4-Oct-2022	Routine	A+	Jesse M Green
Edgerton School Lunch Program	Food Service	Kalispell	FL16015 - 1	5-Oct-2022	Routine	A+	Jesse M Green
Sugar Rush Drinks	Mobile Food Service	Kalispell		6-Oct-2022	Pre-Operational	N/A	Jossolyn Becker
Montana Coffee Traders	Food Service	Columbia Falls	FL19243 - 1	6-Oct-2022	Routine	A+	Darin Woeppel
Glacier Gateway Elementary School	Food Service	Columbia Falls	FL18896 - 1	6-Oct-2022	Routine	A	Darin Woeppel
Big Mtn Cattle Co. DBA Hott Meat	Mobile (trailer)	Columbia Falls		6-Oct-2022	Pre-Operational	N/A	Jesse M Green
Columbia Falls High School Lunch	Food Service	Columbia Falls	FL30001 - 1	6-Oct-2022	Routine	A+	Jesse M Green
Alchemy Lounge & Casino	Food Service	Kalispell	FL318330 - 1	6-Oct-2022	Routine	A+	Jesse M Green
ACE Suishi @ Super 1 Foods 7050	Wholesale Mfg.	Columbia Falls	FM320575	6-Oct-2022	Routine	A+	Jesse M Green
Ranchers Daughter LLC, The	Store	Kalispell		6-Oct-2022	Pre-Operational	N/A	Danielle Peirce
Bojangles	Food Service	Kalispell	FL11284 - 1	7-Oct-2022	Routine	A+	Jesse M Green
Fatt Boys	Food Service	Kalispell	FL16119 - 1	7-Oct-2022	Routine	A+	Jesse M Green
Cafe Utopia	Food Service	Kalispell	FS320433 - 1	7-Oct-2022	Routine	A+	Jesse M Green
Desoto Grill	Mobile (Trailer)	Kalispell	FL318040 - 7	7-Oct-2022	Routine	A	Jesse M Green
Desoto Grill	Food Service	Kalispell	FL309467 - 1	7-Oct-2022	Routine	A	Jesse M Green
Flathead High Legends Field	Food Service	Kalispell	NP - 0019	7-Oct-2022	Routine	A-	Jesse M Green
Logan Health	Cafeteria & Grill	Kalispell	FL1348 - 1d	11-Oct-2022	Routine	A-	Darin Woeppel
Logan Health	Main Kitchen	Kalispell	FL1348 - 1a	11-Oct-2022	Routine	A+	Darin Woeppel
Logan Health	Rehab Kitchen	Kalispell	FL1348 - 1c	11-Oct-2022	Routine	A+	Darin Woeppel
Logan Health Whitefish Hospital Cafe	Food Service	Whitefish	FL43656 - 1	11-Oct-2022	Routine	A+	Jossolyn Becker
Jersey Boys Pizza	Food Service	Whitefish	FL310077 - 1	11-Oct-2022	Routine	A+	Jossolyn Becker
Pin & Cue	Food Service	Whitefish	FL10716 - 1	11-Oct-2022	Routine	A	Jossolyn Becker
Cislo's Family Restaurant	Food Service	Kalispell	FS10670 - 1	11-Oct-2022	Routine	A	Jesse M Green

11/10/2022

Page 1 of 4

Flathead City-County Environmental Health Services

Monthly Food Purveyors Inspection Report

Establishment	Facility	City	License	Date	Purpose	Grade	Inspector
Glacier Juice and Wellness	Retail Mfg.	Kalispell	FS320172	12-Oct-2022	Routine	A+	Darin Woeppel
Kalispell Creamery	Store	Kalispell	FS300266 - 9	12-Oct-2022	Ad-Hoc Routine	A+	Darin Woeppel
Montana Coffee Traders	Retail Mfg.	Kalispell	FL313089 - 6	12-Oct-2022	Routine	A+	Danielle Peirce
Evergreen School	Food Service	Kalispell	FL15964 - 1	12-Oct-2022	Routine	A+	Jesse M Green
Wich Haus	Food Service	Whitefish	FS314677 - 1	13-Oct-2022	Routine	A+	Darin Woeppel
Tik Tok Wok at Safeway	Retail Mfg.	Whitefish	FL310992 - 1	13-Oct-2022	Routine	A-	Darin Woeppel
Copper Mountain Coffee #3	Food Service	Kalispell	FS301190 - 1	13-Oct-2022	Routine	A+	Jesse M Green
Campus Grounds #2	Food Service	Kalispell	FS314936 - 1	13-Oct-2022	Routine	A+	Jesse M Green
Charlie Wong LLC	Food Service	Kalispell	FL3229 - 1	13-Oct-2022	Routine	B+	Jesse M Green
Copper Mountain Coffee #2	Food Service	Kalispell	FS317148 - 1	13-Oct-2022	Routine	A	Jesse M Green
Great Northern Gourmet	Food Service	Bigfork	FL307423 - 1	13-Oct-2022	Routine	A-	Jesse M Green
Blue Samurai	Food Service	Kalispell	FL311360 - 1	13-Oct-2022	Routine	A	Jesse M Green
			FM315588 -				
Genesis Kitchen	Wholesale Mfg	Columbia Falls	13	14-Oct-2022	Routine	A+	Darin Woeppel
Genesis Kitchen	Store	Columbia Falls	FS314420 - 9	14-Oct-2022	Routine	A+	Darin Woeppel
MacKenzie River Pizza Co	Food Service	Whitefish	FL15066 - 1	14-Oct-2022	Routine	B	Jossolyn Becker
Trinity Lutheran School	Food Service	Kalispell	FS40135 - 1	17-Oct-2022	Routine	A+	Jesse M Green
Copper Mountain Coffee #6	Food Service	Kalispell	FS308026 - 1	17-Oct-2022	Routine	A+	Jesse M Green
Brannigan's Pub	Food Service	Kalispell	FL304639 - 1	17-Oct-2022	Routine	A	Jesse M Green
North Valley Eagles	Bar	Columbia Falls	FS7316 - 2	17-Oct-2022	Routine	A	Darin Woeppel
Nite Owl/Back Room Restaurant	Food Service	Columbia Falls	FL2500 - 1	17-Oct-2022	Routine	A+	Darin Woeppel
Swan River School District	Food Service	Bigfork	FS15978 - 1	18-Oct-2022	Routine	A	Darin Woeppel
Swan Valley Herbs	Retail Mfg	Bigfork	FS5270 - 6	18-Oct-2022	Routine	A+	Darin Woeppel
			FM302556 -				
Whistling Andy Inc.	Wholesale Mfg	Bigfork	16	18-Oct-2022	Pre-Operational	N/A	Darin Woeppel
Bias Brewing	Food Service	Kalispell		18-Oct-2022	Pre-Operational	N/A	Jesse M Green
Family Dollar	Retail Store	Kalispell	FL84749 - 9	18-Oct-2022	Routine	A+	Jesse M Green
Copper Mountain Coffee #4	Food Service	Kalispell	FS301191 - 1	18-Oct-2022	Routine	A+	Jesse M Green
Crown Room Casino	Bar	Kalispell	FS317959 - 2	18-Oct-2022	Routine	A+	Jesse M Green
Ackerman Foods	Wholesale Mfg	Kalispell	FM11497 - 13	18-Oct-2022	Routine	A+	Jesse M Green
Bias Brewing	Beverage Mfg	Kalispell		18-Oct-2022	Pre-Operational	N/A	Jesse M Green
Hilltop Hitching Post Inn	Food Service	Marion	FL314449 - 1	18-Oct-2022	Follow-Up	A+	Danielle Peirce
Copper Mountain Coffee #7	Food Service	Columbia Falls	FS313699 - 1	19-Oct-2022	Routine	A	Jesse M Green
406 BBQ	Food Service	Columbia Falls	FL320082 - 1	19-Oct-2022	Routine	N/A	Jesse M Green
Friske Beans Espresso	Food Service	Columbia Falls	FS316928 - 1	19-Oct-2022	Routine	A+	Jesse M Green
Lodge at McGregor Lake	Food Service	Marion		19-Oct-2022	Pre-Operational	N/A	Danielle Peirce
Hilltop Hitching Post Inn Mobile	Mobile (trailer)	Marion	FL318379 - 7	19-Oct-2022	Routine	N/A	Danielle Peirce

11/10/2022

Page 2 of 4

Flathead City-County Environmental Health Services

Monthly Food Purveyors Inspection Report

Establishment	Facility	City	License	Date	Purpose	Grade	Inspector
Ciao Mambo	Food Service	Whitefish	FL16857 - 1	20-Oct-2022	Routine	N/A	Danielle Peirce
Immanuel Lutheran Home	Food Service	Kalispell	FL2948 - 1	20-Oct-2022	Routine	A+	Darin Woeppel
JSJ Entertainment	Mobile	Kalispell	jsj	20-Oct-2022	Pre-Operational	N/A	Darin Woeppel
Florence Coffee Co.	Food Service	Whitefish	FS320341 - 1	20-Oct-2022	Routine	A	Danielle Peirce
China Wall Restaurant	Food Service	Whitefish	FL10370 - 1	20-Oct-2022	Liquor Licensing	N/A	Danielle Peirce
Hop's Downtown Grill	Food Service	Kalispell	FL312341 - 1	20-Oct-2022	Routine	B+	Darin Woeppel
Jagz Restaurant	Food Service	Kalispell	FL40081 - 1	20-Oct-2022	Routine	A+	Darin Woeppel
			FS1318072 - 1				
Ghostland Grind	Food Service	Columbia Falls	1	21-Oct-2022	Routine	A+	Darin Woeppel
Last Best Hot Sauce	Wholesale Mfg	Columbia Falls	FM319048	21-Oct-2022	Routine	A+	Darin Woeppel
Target	Store	Kalispell	FL14975 - 9	24-Oct-2022	Routine	A+	Josselyn Becker
Sable Coffee	Sable Coffee	Kalispell	FL315375 - 1	24-Oct-2022	Routine	A+	Josselyn Becker
Steeps Tea @ Village Shop	Food Service	Whitefish	FS313018 - 1	24-Oct-2022	Routine	A+	Darin Woeppel
Ticos	Food Service	Whitefish	FS321044 - 1	24-Oct-2022	Routine	N/A	Darin Woeppel
Whitefish Care and Rehabilitation	Food Service	Whitefish	FL315488 - 1	24-Oct-2022	Routine	A-	Darin Woeppel
Montana Coffee Traders	Food Service	Kalispell	FL312304 - 1	24-Oct-2022	Routine	A	Danielle Peirce
Mountain Valley Foods	Food Service	Kalispell	FL20012 - 1	24-Oct-2022	Routine	A+	Danielle Peirce
Pathways Treatment Center	Food Service	Kalispell	FS2728 - 1	24-Oct-2022	Routine	A+	Danielle Peirce
Michael's West	Store	Kalispell	FL80148 - 9	24-Oct-2022	Routine	A	Danielle Peirce
Domino's Pizza Store 7071	Food Service	Kalispell	FL319030 - 1	24-Oct-2022	Routine	A+	Jesse M Green
Flathead High School	Food Court	Kalispell	FL16017 - 1	24-Oct-2022	Routine	A+	Jesse M Green
Casa Mexico	Food Service	Kalispell	FL13293 - 1	24-Oct-2022	Routine	A	Jesse M Green
Casa Mexico	Bar	Kalispell	FL13293 - 2	24-Oct-2022	Routine	A+	Jesse M Green
Best Bet Casino Kalispell	Bar	Kalispell	FS11549 - 2	24-Oct-2022	Routine	A+	Jesse M Green
Flathead High School	Store	Kalispell	FL16017 - 9	24-Oct-2022	Routine	A+	Jesse M Green
Echo Lake Café	Food Service	Bigfork	FL8751 - 1	24-Oct-2022	Ad-Hoc Routine	A-	Josselyn Becker
Heritage Place Healthcare Community	Food Service	Kalispell	FL304902 - 1	25-Oct-2022	Routine	A+	Darin Woeppel
Jimmy Johns North	Food Service	Kalispell	FL315685 - 1	25-Oct-2022	Routine	A	Darin Woeppel
Super 1 Foods	Meat Market	Kalispell	FL4572 - 3	25-Oct-2022	Routine	A+	Josselyn Becker
Super 1 Foods	Store	Kalispell	FL4572 - 9	25-Oct-2022	Routine	A+	Josselyn Becker
Super 1 Foods	Deli	Kalispell	FL4572 - 11	25-Oct-2022	Routine	B-	Josselyn Becker
Alpine Theater Project	Food Service	Whitefish	FS319674 - 1	25-Oct-2022	Routine	A+	Danielle Peirce
Farmers Stand	Retail Food	Whitefish	FL318173-1	25-Oct-2022	Routine	A+	Danielle Peirce
Blackstar	Food Service	Whitefish	FL320627 - 1	25-Oct-2022	Routine	C-	Danielle Peirce
Farmers Stand	Store	Whitefish	FL318173 - 9	25-Oct-2022	Ad-Hoc Routine	A+	Danielle Peirce
Lower Valley Processing Co.	Wholesale Mfg.	Kalispell	FM15848 - 17	26-Oct-2022	Routine	A	Darin Woeppel
Lower Valley Processing Co.	Meats	Kalispell	FL8894 - 3	26-Oct-2022	Routine	A+	Darin Woeppel

11/10/2022

Page 3 of 4

Flathead City-County Environmental Health Services

Monthly Food Purveyors Inspection Report

Establishment	Facility	City	License	Date	Purpose	Grade	Inspector
House of S&M, The	Food Service	Kalispell	FL314413 - 1	26-Oct-2022	Routine	N/A	Darin Woeppel
MacKenzie River Pizza North Hwy 93	Food Service	Kalispell	FL307059 - 1	26-Oct-2022	Routine	C+	Danielle Peirce
MacKenzie River Pizza North Hwy 93	Bar	Kalispell	FL307059 - 2	26-Oct-2022	Routine	A+	Danielle Peirce
Orient Express	Food Service	Whitefish	FL10474 - 1	27-Oct-2022	Routine	A+	Jossolyn Becker
Domino's Pizza Store 7025	Food Service	Columbia Falls	FL318308 - 1	27-Oct-2022	Routine	A-	Jesse M Green
Columbia Falls Junior High School	Food Service	Columbia Falls	FL18899 - 1	27-Oct-2022	Routine	A+	Jesse M Green
Columbia Falls Dairy Queen	Food Service	Columbia Falls	FL14611 - 1	27-Oct-2022	Routine	A+	Jesse M Green
Nickel Charlies	Food Service	Kalispell	FL10080 - 1	27-Oct-2022	Follow-Up	A-	Danielle Peirce
Nickel Charlies	Bar	Kalispell	FL10080 - 2	27-Oct-2022	Routine	A+	Danielle Peirce
Andy's Crafthouse	Food Service	Bigfork	ANDY2022	28-Oct-2022	Pre-Operational	N/A	Jossolyn Becker
Bigfork Harvest Foods Center	Deli	Bigfork	FL2830 - 1	28-Oct-2022	Routine	A	Jossolyn Becker
Bigfork Harvest Foods Center	Meat Market	Bigfork	FL2830 - 3	28-Oct-2022	Routine	A	Jossolyn Becker
Bigfork Harvest Foods Center	Bakery	Bigfork	FL2830 - 4	28-Oct-2022	Routine	A+	Jossolyn Becker
Blind Hot Sauce	Wholesale Mfg.	Kalispell	FM309790	31-Oct-2022	Routine	N/A	Jesse M Green
Kelly Rae's	Food Service	Kalispell	FL80142 - 9	31-Oct-2022	Routine	B+	Darin Woeppel
Bigfork VFW Post 4042	Food Service	Bigfork	FL312267 - 1	31-Oct-2022	Routine	A-	Jossolyn Becker
Miller's Bakery	Bakery	Kalispell	FS11808 - 4	31-Oct-2022	Routine	A	Danielle Peirce
Emerald City Casino	Food Service	Whitefish	FL19230 - 1	31-Oct-2022	Routine	A+	Danielle Peirce
Hammer Nutrition	Warehouse	Whitefish	FM32410 - 21	31-Oct-2022	Routine	A+	Danielle Peirce
Bonelli's Bistro	Food Service	Kalispell	FL308400 - 1	31-Oct-2022	Routine	A	Jesse M Green
Alley Connection	Food Service	Kalispell	FL317529 - 1	31-Oct-2022	Routine	B+	Jesse M Green
Bamboo Hut	Food Service	Kalispell	FL311496 - 7	31-Oct-2022	Routine	N/A	Jesse M Green

Flathead City-County Environmental Health Services
Monthly High Risk Population Food Purveyors Inspection Report

Establishment	Facility	9 Inspections City	October-22 License	Date	Purpose	Grade	Inspector
Lake View Care Center	Food Service	Bigfork	FL315858 - 1	3-Oct-2022	Routine	N/A	Jesse M Green
ACE Suishi @ Super 1 Foods 7050	Wholesale Mfg.	Columbia Falls	FM320575	6-Oct-2022	Routine	A+	Jesse M Green
Logan Health	Main Kitchen	Kalispell	FL1348 - 1a	11-Oct-2022	Routine	A+	Darin Woeppel
Logan Health Whitefish Hospital Cafe	Food Service	Whitefish	FL43656 - 1	11-Oct-2022	Routine	A+	Jossolyn Becker
Tik Tok Wok at Safeway	Retail Mfg.	Whitefish	FL310992 - 1	13-Oct-2022	Routine	A-	Darin Woeppel
Blue Samurai	Food Service	Kalispell	FL311360 - 1	13-Oct-2022	Routine	A	Jesse M Green
Immanuel Lutheran Home	Food Service	Kalispell	FL2948 - 1	20-Oct-2022	Routine	A+	Darin Woeppel
Whitefish Care and Rehabilitation	Food Service	Whitefish	FL315488 - 1	24-Oct-2022	Routine	A-	Darin Woeppel
Heritage Place Healthcare Community	Food Service	Kalispell	FL304902 - 1	25-Oct-2022	Routine	A+	Darin Woeppel

Summary of Low Grades (C+ or Lower) for October 2022

Blackstar – Food Service (Whitefish)

Inspection Date: Tuesday, October 25, 2022

Inspection Type: Routine

Grade: C-

Follow-Up Date:

Grade:

Enforcement Action: Follow Up Inspection

Inspection Deficiencies & Details:

Direct hand contact when handling ready-to-eat foods.

PRIORITY

Corrected on site

Recommended Resolution - Food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

Must be corrected within 3 days.

Observations and Corrective Actions - At start of inspection employee in kitchen was slicing green onions for garnish bare handed. COS: Employee put on glove after start of inspection.

Cold time/temperature control for safety food not adequately temperature controlled.

PRIORITY

Recommended Resolution - Except for raw shell eggs, which can be held at 45°F, potentially hazardous/time-temperature control for safety food that is being held cold must be held at 41°F or lower. This deficiency must be corrected within a maximum of 3 days

Observations and Corrective Actions - In large prep cooler multiple items were above 41 degrees (temperature ranged from 51-78). COS: Moved items out of prep cooler. Discarded.

Milk based batter for breading chicken was at 66 degrees. Unknown how long it had been out. Was supposed to be in an ice bath, but was not. Discussed using time as a control for batter. COS: Put under time control.

House made tomato sauce was sitting in a container at 56 degrees.

Concentration for manual (triple-sink) or mechanical (low-temperature) dish/utensil sanitizing is not maintained strong enough to effectively sanitize.

PRIORITY

Corrected on site

Recommended Resolution - Sanitizer must be maintained at or above minimum required concentrations for sanitizing as follows: chlorine in water above 100°F must be at least 50 parts per million (ppm); chlorine in water less than 100°F must be at least 100ppm; iodine must be at least 12.5 mg/L; quaternary solutions must be maintained per manufacturer's instructions or at least 200ppm if not known; sanitizers other than chlorine, iodine or quaternary solution according to EPA registered instructions. This deficiency must be corrected within a maximum of 3 days

Observations and Corrective Actions - Low temperature dishwasher in bar was reading 0 ppm. COS: Ran multiple times, primed machine, finally got reading.

Equipment food-contact surfaces not clean to sight or touch.

PRIORITY FOUNDATION

Corrected on site

Recommended Resolution - Equipment food-contact surfaces and utensils shall be clean to sight and touch. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Can opener blade had lots of food and glue build up on blade. COS: Placed in dish pit to be washed.

Hand cleaning soap not available at each handwashing sink.

PRIORITY FOUNDATION

Corrected on site

Recommended Resolution - Each handwashing sink or group of 2 adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Hand soap was out in dishwasher hand washing sink. COS: Refilled.

Appropriate hand drying device not provided at handwashing sink. Common towels are being used to dry hands.

PRIORITY FOUNDATION

Corrected on site

Recommended Resolution - Each handwashing sink or group of adjacent handwashing sinks shall be provided with individual disposable towels. Using a common towels for drying hands is prohibited. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Paper towels were empty at prep area hand washing sink. COS: Refilled.

Inappropriate cooling methods used.

PRIORITY FOUNDATION

Corrected on site

Recommended Resolution - Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: placing the food in shallow pans; separating the food into smaller or thinner portions; using rapid cooling equipment; stirring the food in a container placed in an ice water bath; using containers that facilitate heat transfer; adding ice as an ingredient; other effective methods. Containers must be arranged to facilitate maximum heat transfer and be loosely covered or uncovered if protected from overhead contamination. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Chicken that had been prepped that morning was in prep cooler, that was not working, and was at 78 degrees. Was in deeper dish. COS: Was within two hour mark, moved chicken to walk in freezer on sheet tray.

Accurate test kit not provided.

PRIORITY FOUNDATION

Recommended Resolution - A test kit or other device that accurately measures the concentration in MG/L of sanitizing solutions shall be provided. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - No test strips for bar dish machine. Need to get Chlorine strips.

Food stored in an improperly such as on the floor, next to a hand washing sink or in an uncovered container.

Recommended Resolution - Food shall be protected from contamination by storing the food: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Observed boxes of food on floor in prep area. Delivery happened yesterday (10/24/2022). All food items (especially soft sided items) need to be up off of floor.

License not present on-site.

Corrected on site

Recommended Resolution - Always maintain a copy of a valid license to operate a food service establishment in a conspicuous location. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - No copy of license on site. COS: Printed out copy to give to facility. Need to update information of license holder.

MacKenzie River Pizza North – Food Service (Kalispell)

Inspection Date: Wednesday, October 26, 2022

Inspection Type: Routine

Grade: C+

Follow-Up Date:

Grade:

Enforcement Action: Follow Up Inspection, Moved to Advanced Inspections

Inspection Deficiencies & Details:

Improper cooling times and temperatures.

PRIORITY

Corrected on site

Recommended Resolution - Cooked potentially hazardous/time-temperature control for safety food must be cooled from 135°F to 70°F within 2 hours AND from 135°F to 41°F or less within a total of 6 hours. Potentially hazardous/time-temperature control for safety food that is prepared from ingredients at ambient temperature must be cooled to 41°F or less within 4 hours. This deficiency must be corrected within a maximum of 3 days

Observations and Corrective Actions - Observed tomato basil soup from 10/25 at 47-49 degrees in walk in. COS: Manager will dump.

San Juan sauce was not cooling fast enough; COS: Manager placed ice wand in it to help speed along process.

Cold time/temperature control for safety food not adequately temperature controlled.

PRIORITY

REPEAT

Recommended Resolution - Except for raw shell eggs, which can be held at 45°F, potentially hazardous/time-temperature control for safety food that is being held cold must be held at 41°F or lower. This deficiency must be corrected within a maximum of 3 days

Observations and Corrective Actions - Multiple items in ice baths were above 41 degrees. Some items requiring refrigeration were not being held under temperature control at all (pesto).

Ready-to-eat PHF/TCS food improperly date marked.

PRIORITY FOUNDATION

Recommended Resolution - Ready-to-eat, potentially hazardous/time-temperature control for safety food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days. The day of preparation is counted as Day 1. The day or date marked by the food establishment may not exceed a manufacturer's use-by date. This deficiency must be corrected within a maximum of 10 days.

Observations and Corrective Actions - Lots of containers on line had wrong dates and labels (Ex: Lemons in Guacamole container dated 9/29; Cheese in container marked tomatoes dated 8/31)

In-use utensil not stored in a safe manner.

REPEAT

Recommended Resolution - During pauses in food preparation or dispensing, utensils shall be stored: a) in non-TCS food with their handles above the top of the food; b) in running water of sufficient velocity to flush particulates to the drain; c) on a clean surface if washed rinsed, and sanitized as required; d) in a clean container; or e) in water maintained at 135°F or higher. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions - Observed utensils in plain water bath (66 degrees); observed in use utensils being stored in food with handles in food (sour cream, cake in pizza cooler); can opener blade had build up on it; ice scoop containers had food debris in bottom of it COS: cleaned upon request

Kitchenware and tableware not stored (handles in one-direction) or handled to prevent contamination.

Recommended Resolution - Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food and lip contact surfaces is prevented. Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions- Observed servers rolling silverware that had been cleaned with handles down; handling silverware with bare hands touching part that goes in people's mouths.

Food and non-food contact surfaces of equipment, including fixed or movable shelving, not maintained in good repair or condition.

Recommended Resolution - Equipment shall be maintained in a state of repair and condition that meets the requirements. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions- Seal on cooler on line was hanging; pizza cooler door had difficult time shutting. Pizza Prep Cooler on Right had lots of water in bottom of it.

Physical facilities not maintained in good repair.

Recommended Resolution - Physical facilities shall be maintained in good repair. This deficiency must be corrected within a maximum of 90 days.

Observations and Corrective Actions- Need to defrost walk in freezer; ice had formed over door and door was not shutting the whole way. Lots of ice build up.